



## CANTINA SALADA

### **Guacamole - \$345**

Pico de gallo, chile serrano, tortilla chips

### **Seafood ceviche tostada - \$350 (120g)**

Tamarind and guajillo chili sauce, avocado, spring onion, serrano chili

### **Gazpacho moreliano - \$260**

Pineapple, mango, jícama, cotija cheese, cilantro

### **“Carnitas” mushroom taco - \$335**

Onion, cilantro, radish and guacamole green sauce

### **Grilled octopus taco - \$400 (120g)**

Crispy seasoned chapulines, morita carrot purée, crispy leek, cilantro

### **Roast pork taco al pastor - \$340 (120g)**

Pineapple salsa, pickled onion, cilantro

### **Pambazo with potatoes and chorizo - \$260 (DP, GT)**

### **Chamorro (mexican-style braised pork shank) (Recommended for two) \$780 (400g)**

Chipotle chili jus, pickled vegetables

### **Fava bean sope - \$290**

Roasted salsa, fresh cheese, onion, cream, celery, cilantro

## DULCE CANTINA

### **Jericalla - \$230 (DP)**

Papantla vanilla, guava

### **Corn cake - \$260 (120g) (DP)**

Rompo sauce and nixta liqueur

### **Sweet potato empanada - \$230 (DP, PN)**

Honey and orange

### **Ice pops - \$140**

Seasonal flavors

### **Artisanal ice cream - \$260 (DP, PN)**

Flavors of Mexico

GT - GLUTEN | PN - PEANUTS | TN - TREE NUTS | F - FISH | C - CRUSTACEANS | DP - DAIRY PRODUCTS | V - VEGETARIAN | PB - PLANT-BASED

Consuming raw or undercooked products increases the risk of food poisoning, especially if you have certain medical conditions.  
Please advise your waiter of any allergies you may have to food products.



Our coffee, seafood, and local products come from sustainable sources, respecting the environment and supporting local communities.